ART OF EARTH PROSECCO

DOC FRIZZANTE CERTIFIED ORGANIC



HISTORY For centuries man has taken naturally grown grapes from the rich and fertile soils and created wines in natural ways handed down over generations. Today Art of Earth wines are still created in the same way – from carefully selected organic grapes, harvested in traditional ways and then turned into organic wines with centuries-old natural winemaking methods. The love and passion with which this is done, produces unique, gentle wines bursting with natural flavors – true pieces of art from mother earth.

UPC CODE 88724001144

SIZE 750ML REGION Prosecco Area COUNTRY

VARIETAL Prosecco

ALC. VOL 10.5%

WINEMAKING Soft, cold crushing of the grapes' must is kept at a tempertaure of 10° C. Static decantation and fermentation within 10/15 days are kept at a controlled 15° C. The process is then followed by a second fermentation and filtering of the must. Finally, the sparkling wine is verified of its proteic and tartaric stability for at least 7 days.

TASTING NOTES & FOOD PAIRINGS

Notes of green apple and discrete floral undertones. Refreshing and lively finish with exquisite perlage. Perfect for pairing with appetizers and salads.

MACK & SCHUHLE